

Barbara's
Cakes, Confections & Catering

435-772-0833

info@barbarascatering.com

www.barbarascatering.com

Hors D'oeuvres

~ Table Presentation ~

Crudites with a choice of Spinach, Sundried Tomato, Artichoke or Creamy Chipotle Dip

Imported & Domestic Cheeses with Bread & Crackers

Brie in Puff Pastry

Brie with Dried Fruits & Nuts

Brie with Fruit Chutney

Cheese Tortas with Olive Paste & Roasted Red Peppers, Pesto & Pine Nuts or Sun-dried Tomato Pesto

Bleu Cheese Torta with Fig Jam

Mediterranean Platter - Hummus, Tzadziki & Eggplant Dips with Pita Bread

Fresh Fruit Platters or Skewers

Salmon Mousse or Smoked Trout Spread

Chicken Liver Pate with Currants

Terrine of Chicken & Sausage with Brandy

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Hors D'oeuvres

~ Hand Served ~

Assorted Savory Phyllo Dough & Puff Pastry Pockets*

Bleu Cheese & Pine Nut Toasts

Crab & Cheese Toasts

Assorted Marinated & Grilled Skewers*

Asparagus in Phyllo Dough with Dill Sauce

Scallops in Bacon with a Sherry Marinade

Mushrooms Stuffed with Spinach & Cheese, Sausage & Feta, or Crabmeat with Seasoned Crumbs

Assorted Quesadillas with Salsa or Dip*

Shrimp Cocktail

Chicken or Tofu wrapped in Snow Peas with a Ginger Tahini Dip

Asparagus wrapped in Prosciutto with Honey Mustard

Sushi-California Rolls, Smoked Fish Rolls or Vegetable Rolls

Smoked Salmon or Gravlax on Rye Bread with Herb Cream Cheese

Assorted Lavash Pinwheel Sandwiches*

Cucumber Cups with Salmon Mousse or Crab Salad

Assorted Focaccia Sandwiches*

Parmesan Palmiers or Cheese Gougeres

Crispy Wonton or Phyllo Cups with Assorted Fillings*

*Ask for flavor selections and choose one flavor.

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Green Salads

Mixed Greens with Vinaigrette, Creamy Gorgonzola or Wasabi Ranch Dressing

Classic Caesar Salad

Spinach Salad with Red Grapes, Pecans & Gorgonzola

Romaine Lettuce with Apples & Curried Walnuts

Greek Salad

Mixed Greens with Oranges, Fennel & Red Onion

Butter Lettuce with Roasted Beets & Goat Cheese

Asian Coleslaw

Spicy Chipotle Slaw with Dried Cranberries

Vegetable, Grain & Main Course Salads

Caprese - Fresh Tomatoes, Mozzarella & Basil

Salad Nicoise

Marinated & Grilled Chicken with Asparagus, Bleu Cheese & Red Peppers

Mandarin Chicken Salad

Caesar Salad with Grilled Chicken or Shrimp

Mediterranean Chicken Salad

Curried Chicken Salad with Apples & Walnuts

Marinated Shrimp Salad with Sugar Snap Peas & Fresh Mint

Curried Rice Salad with Raisins & Almonds

Brown & Wild Rice Salad with Fruit & Nuts

Fusilli Pasta with Artichoke Hearts, Olives & Red Peppers

Penne Pasta with Pesto, Diced Roma Tomatoes & Diced Mozzarella

Soba Noodles with Julienne Vegetables

Penne Pasta with Grilled Vegetables

Pasta Primavera Salad

Couscous with Diced Vegetables

Sweet Potato Salad with Bell Peppers & Red Onion

New Potato Salad Vinaigrette

Red Cabbage, Cranberry & Beet Salad

Green Beans, Cherry Tomatoes & Grilled Red Onions

Asparagus, Green Beans & Snap Peas with Soy-sesame Dressing

Quinoa Tabbouleh

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Entrees

Grilled Pork Tenderloin with Rosemary & Garlic
Roast Beef Tenderloin with Red Wine Sauce or Gorgonzola Butter
Orange & Balsamic Grilled Chicken Breast
Rosemary & Mustard Grilled Chicken Breast
Greek Lemon Chicken & Vegetable Kabobs
Thai Chicken Kabobs with a Sweet & Spicy Sauce
Chicken in a Hot & Sweet Moroccan Tomato Sauce
Chicken in a Creamy Dijon Sauce
Poached Salmon (Hot or Cold) with Dill Sauce or Salsa Verde
Roasted Salmon With Herb Butter
Shrimp Scampi
Grilled Curried Shrimp with Pineapple Salsa
Grilled Shrimp with a Mexican Corn Relish
Marinated Lamb Kabobs with Tomato-Cumin & Yogurt Sauces
Acorn Squash stuffed with Moroccan Couscous and Dried Fruits
Zucchini Boats with Vegetable & Tofu Stuffing

Vegetable & Side Dishes

Steamed Fresh Asparagus or Broccoli with Lemon or Garlic Butter
Roasted New Potatoes with Garlic & Rosemary
Steamed Sugar Snap Peas
Mashed Butternut Squash with Orange Butter
Green Beans with Gremolata
Steamed New Potatoes with Parsley & Butter
Cream Cheese Potatoes with Buttered Crumbs
Brown & Wild Rice with Toasted Pine Nuts
Rice Pilaf
Roasted Root Vegetables with Fresh Herbs
Grilled Artichoke Halves
Carrots with Orange & Cumin Glaze
Grilled Summer Vegetable Medley

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Desserts

Layer Cakes

Chocolate, Marble, Golden, Orange, Lemon,
Almond, Carrot, Poppy Seed,
Assorted Butter Cream Frostings & Fillings

Cheesecakes

New York Style - Plain or with Fruit Topping, Lemon with Lemon Curd Topping,
Marble, Chocolate, Pumpkin, Apricot and Almond

Assorted Pies , Cobblers & Crisps

Seasonal Fruits Available

Pumpkin Pie, Pecan Pie, Pecan Pumpkin Pie, Chocolate Brownie Pie
Black Bottom Banana or Coconut Cream Pie

Tarts & Tartlets

Assorted Fresh Fruit Tarts, Lemon, Pecan, Chocolate Caramel Nut, Chocolate Pecan,
Linzer Torte, Cranberry Linzer Torte, Rustic Apple, Frangipane & Fruit and
Chocolate Almond Truffle

Individual Pastries

Cream Puffs, Napoleons, Trifles, Fruit Turnovers
Phyllo or Puff Pastry Nests with Fruit & Cream

Mousses, Flan & Crème Brulee

Full Assortment of Cookies, Bars & Finger Pastries

Fresh Fruit Platters

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Breakfast / Brunch

Assorted Quiche

Assorted Frittatas

Strata-Choice of Sausage& Roasted Red Pepper, Mushroom with Herbs, Spinach & Sun-dried Tomato -
or Bacon, Tomato & Chive

Tex Mex Cornbread Strata served with Salsa

Baked French Toast

Bagel & Smoked Salmon Platter

Ham & Cheese Puff Pastry Turnovers

Assorted Muffins, Scones & Sweet Breads

Sour Cream Coffee Cake- Plain or with Fruit

Cinnamon Biscuits

Almond Or Cocoa Swirl Sweet Rolls

Homemade Granola

Fresh Fruit Platters or Salad

Mixed Greens Salad

Coffee & Tea Selection

Fresh Juices